

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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|---|--|---|------------------------------------|----------------------------------|
| Name of facility Flub's Doriette | | Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number 289 | Date 4/12/18 |
| Address 981 Eaton Avenue Hamilton 45013 | | | Category/Descriptive C3s | |
| License holder Brian Connaughton | | Inspection time (min) 55 | Travel time (min) 15 | Other |
| Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> | | | Follow-up date (if required) | Sample date/result (if required) |

3717-1 OAC Violation Checked

Management and Personnel

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|-----|----------------------|
| 2.1 | Employee health |
| 2.2 | Personal cleanliness |
| 2.3 | Hygienic practices |
| 2.4 | Supervision |

| | |
|---|--------------------------------------|
| <input checked="" type="checkbox"/> 4.4 | Maintenance and operation |
| <input checked="" type="checkbox"/> 4.5 | Cleaning of equipment and utensils |
| 4.6 | Sanitizing of equipment and utensils |
| 4.7 | Laundrying |
| 4.8 | Protection of clean items |

Poisonous or Toxic Materials

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|-----|---------------------------------------|
| 7.0 | Labeling and identification |
| 7.1 | Operational supplies and applications |
| 7.2 | Storage and display separation |

Food

| | |
|---|---|
| 3.0 | Safe, unadulterated and honestly presented |
| 3.1 | Sources, specifications and original containers |
| <input checked="" type="checkbox"/> 3.2 | Protection from contamination after receiving |
| 3.3 | Destruction of organisms |
| 3.4 | Limitation of growth of organisms |
| 3.5 | Identity, presentation, on premises labeling |
| 3.6 | Discarding or reconditioning unsafe, adulterated |
| 3.7 | Special requirements for highly susceptible populations |

Water, Plumbing, and Waste

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|-----|--|
| 5.0 | Water |
| 5.1 | Plumbing system |
| 5.2 | Mobile water tanks |
| 5.3 | Sewage, other liquid waste and rainwater |
| 5.4 | Refuse, recyclables, and returnables |

Special Requirements

| | |
|-----|--|
| 8.0 | Fresh juice production |
| 8.1 | Heat treatment dispensing freezers |
| 8.2 | Custom processing |
| 8.3 | Bulk water machine criteria |
| 8.4 | Acidified white rice preparation criteria |
| 9.0 | Facility layout and equipment specifications |
| 20 | Existing facilities and equipment |

Physical Facilities

| | |
|-----|--|
| 6.0 | Materials for construction and repair |
| 6.1 | Design, construction, and installation |
| 6.2 | Numbers and capacities |
| 6.3 | Location and placement |
| 6.4 | Maintenance and operation |

Administrative

| |
|-------------|
| 901:3-4 OAC |
| 3701-21 OAC |

Equipment, Utensils, and Linens

| | |
|---|---------------------------------------|
| <input checked="" type="checkbox"/> 4.0 | Materials for construction and repair |
| <input checked="" type="checkbox"/> 4.1 | Design and construction |
| 4.2 | Numbers and capacities |
| 4.3 | Location and installation |

Violation(s)/Comment(s)

* critical

* 4.1) Three rubber spatulas observed with cracks, pits and missing pieces. Food contact utensils shall be maintained in good condition, free of breaks, cracks, spits, etc. Voluntarily discarded. Corrected.

3.2) Plastic cup being used as a scoop in bulk rainbow sprinkles. Scoops shall have a handle for proper hand placement and handle cannot contact product.

4.4) Light missing in True free door freezer. Repair or replace bulb. Repeat violation.

4.5) Heavy food debris buildup on cone dispenser. Clean at a frequency that prevents buildup.

| | | |
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| Inspected by James Mounier | R.S./SIT # 2878 | Licenser Hamilton City 785-7098 |
| Received by Cam Ferguson | Title manager | Phone 513-896-6696 |